

WAC 246-215-09405 Standard operating procedures—Food protection. The PERSON IN CHARGE of a DONATED FOOD DISTRIBUTING ORGANIZATION shall ensure:

(1) EQUIPMENT for cold holding, heating, and hot holding FOODS are sufficient in number and capacity to provide FOOD temperatures specified in Part 3 of this chapter;

(2) FOOD-CONTACT SURFACES are thoroughly cleaned before each use;

(3) A HANDWASHING SINK is accessible for use by EMPLOYEES during all times of FOOD preparation and service of unwrapped FOODS and is located within 25 feet of FOOD preparation, FOOD dispensing, and WAREWASHING areas;

(4) Each sink used for handwashing is provided with a supply of hand soap and SINGLE-USE towels or other APPROVED hand-drying device;

(5) REFUSE, recyclables, and returnables are stored in a manner that does not create a public health HAZARD or nuisance;

(6) The PREMISES are maintained to control insects, rodents, and other pests;

(7) Children under age ten and animals are kept out of FOOD preparation areas during the preparation of FOODS; and

(8) Toxic chemicals are stored in accurately labeled containers away from all FOODS and FOOD service supplies.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09405, filed 1/17/13, effective 5/1/13.]